



Dinner MENU

STARTERS

Homemade soup with home made bread £6.00

Black Pudding & Quail Scotch Egg, potato, chefs Brown sauce £7.00

Arancini, Wild mushroom, risotto, pickled grapes, rocket pesto. £6.95

Beetroot Cured Salmon, Trout Roe, Cucumber, berry citrus £7.95

Mini Antipasti, charcuterie meats, olive, pickles, bread, romesco, bocconcini £8.50

Whitebait Salad lemon garlic aioli £6.50

MAIN DISHES

Chefs Thai Green Chicken Curry, vegetables, coconut steamed rice. £18.50

Cumberland wheel, mash, apple butter, peas, onion, honey mustard gravy £16.95

Swordfish, garlic & lemon, potatoes, romesco sauce, buttered samphire. £23.00

Pea & Mint risotto. white wine stock. fresh peas, garden mint and parmesan £14.00

Spinach and Ricotta Cannelloni. Ricotta, pepper, spinach, courgette, tomato sauce, potatoes and salad. £18.00

8 oz Fillet cooked to your liking served with grilled tomato, mushroom, pomme frite, tarragon butter. £30.00

Lamb lollipop with herb crust. Pea and mint fricassee, Mini shepherds pie in a lamb fat pastry topped with mash, with roasted baby veg, lamb jus. £23.95